Cuisinart™

INSTRUCTION & RECIPE BOOKLET

Citrus Juicer | CCJ-100C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock, do not immerse the juicer in water or any other liquid. If juicer falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
3. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, and/or mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
9. Do not use the juicer for anything other than its intended use.
10. To avoid the possibility of the juicer being accidentally pulled off work area, which could result in damage to the juicer or personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including stove.
12. Do not operate juicer in water or under running water.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

NOTICE:

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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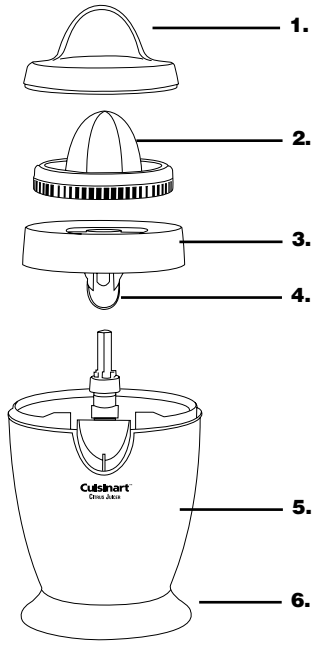
INTRODUCTION

The Cuisinart™ Citrus Juicer offers superior functionality with an elegant design – perfect for the home gourmet.

This powerful juicer is capable of handling the toughest tasks with ease. The Cuisinart™ Citrus Juicer has unique features that maximize juice output. A universal juicing cone works with any size fruit, and will periodically reverse the direction of spin when pressure is stopped and then resumed. This two-way rotation helps to extract more juice from fruit. Placing the lid on top of the juicing cone and pressing down activates the 'Fast-Spin' feature, extracting the remaining juice from the pulp.

FEATURES AND BENEFITS



1. **Cover**: Activates 'Fast Spin' feature that removes juice from pulp, and acts as a dust cover when not in use. Cover is dishwasher safe.
2. **Juicing Cone with Sieve**: Larger cone allows you to juice a variety of fruits. Sieve allows the juice to pass through the pulp.
3. **Juice Container**: Angled container allows juice to flow directly into a glass or container.
4. **Drip Spout**: Choose the open or closed position by pushing down or up on the spout.
5. **Motor Base**: Sturdy motor base virtually eliminates the risk of the juicer "walking" on your counter while in use.
6. **Cord Storage (not shown)**: Keeps countertops safe and neat by conveniently wrapping excess cord under unit.

ASSEMBLY INSTRUCTIONS

To use your Cuisinart™ Citrus Juicer, begin by:

1. Rinsing the lid, juicing cone and container – DO NOT rinse motor base. Motor base can be wiped clean with a damp cloth.
2. Placing the juice container over the spindle with the drip stopper aligned with the opening.
3. Drip spout should be in the open position.
4. Position the juicing cone over the spindle, securing it into place.
5. Place juicer lid over the cone.
6. Plug in power cord. Your juicer is now ready to be used.

TIPS AND HINTS

Choose fresh fruit that is firm, not soft – it will yield more juice.

Always wash citrus fruit before juicing to remove pesticides and residues from handling.

Room temperature fruit will yield more juice than refrigerated fruit.

Roll fruits on the countertop with the palm of your hand a few times to increase juice yield.

Remove all seeds, but leave in pulp when using juice in baking – it will add flavour.

If a recipe calls for citrus "zest", remove zest prior to juicing.

Freeze leftover juice in measured "juice cubes", using ice cube trays. Thaw to use.

Choose oranges, lemons and limes with smooth, brightly coloured skin. The best are firm, plump and heavy for their size. Small brown areas on the skin ("scald" spots) will not affect flavour or juiciness. Avoid lemons/limes with hard or shriveled skin.

Lemon and lime juice can be used interchangeably in most recipes (margaritas are an exception).

Grapefruits should have thin, finely textured, brightly coloured skin and firm yet springy to palm texture. The thinner the skin, the more juice.

Hollow skins that remain after juicing citrus fruit are nice containers for desserts such as sorbets.

"Sweet" oranges make the best juice, but you can make orange juice from any type of orange. "Sweet" oranges include both "juice" oranges and navel oranges. Navel oranges are identifiable by their prominent "navel" – their thick skins are much easier to peel, and are generally seedless. "Juice" oranges have thinner skins, and often are chockfull of seeds.

Juice from pink grapefruit contains more vitamin A than from white grapefruit.

YIELDS

- Grapefruit – 1 medium grapefruit is approximately 1 pound and will yield about 1 cup (250ml) of juice.
- Lemons – Approximately 4 to 6 lemons equal one pound and will yield about 1 cup (250ml) of lemon juice. One lemon yields about 3 tablespoons (45ml) juice and 2 to 3 teaspoons (10-15ml) zest.
- Limes – Approximately 6 to 8 medium limes equal one pound, which will yield about 2/3 - 3/4 cup (165-185ml) juice.
- Oranges – Approximately 2 to 4 oranges equal one pound and will yield about 1 cup (250ml) of juice, 1 to 2 tablespoons (15-30ml) zest.

BENEFITS

Citrus juice is an excellent source of vitamin C, but the juice begins to lose its vitamin power after squeezing. Fresh citrus juice loses 20% of its vitamin C potency within 24 hours. The best juice is "just squeezed".

There is no comparison between the flavour of fresh lemon and lime juices and their purchased refrigerated or frozen counterparts. Fresh juice has significantly more flavour than the purchased juices and will make your finished recipes more flavourful.

OPERATION

1. Place juicer on a clean, dry counter.
2. Remove cover.
3. Place a glass or container under 2-cup (500ml) measure and no higher than 5 3/8" under the spout.
4. Make sure spout is in the open position.
5. Slice fruit horizontally.
6. Place center of citrus fruit on the center of the juicing cone. For large and small citrus fruits, place palm of hand over the fruit.
7. Press fruit against cone by using firm steady pressure to activate juicing mechanism.
8. If you remove the pressure, reamer may reverse direction once pressure is reapplied – this is normal and provides more even, effective juicing. Squeezing the fruit while pressing down on the cone will extract more juice.
9. Once you feel the ribs of the cone through the citrus rind, remove from cone and repeat steps 5-7.
10. After approximately 1 lb. (454g) of fruit has been juiced, the sieve will appear to be full.
11. Remove rind from cone and place cover on top of unit. Press down on cover to activate the 'Fast-Spin' feature. This will remove the remaining juice from the pulp and juice container.
12. Once the juice slows to a drip, release pressure to stop the 'Fast-Spin' feature.
13. Place drip spout in the closed position and remove cup.
14. Remove cover and cone and empty pulp from sieve.
15. Rinse cone and repeat steps 5-12 until you have the desired amount of juice.

CLEANING AND MAINTENANCE

Always unplug your Cuisinart™ Citrus Juicer from the electrical outlet before cleaning.

Rinse juice container, cone and cover before placing on the top shelf of the dishwasher.

Wipe stainless steel housing with a damp cloth (such as a micro-fiber cloth).

DO NOT immerse in water.

Wrap cord using the cord wrap feature located underneath the unit.

Place clean juice container, cone and cover back on unit.

RECIPES

FRESH LEMONADE/ FRESH LIMEADE

A tangy thirst quencher.

Makes about 2 quarts (1.9L)

3/4	cup (190ml) cold water
3/4	cup (190ml) granulated sugar
1	cup (250ml) fresh lemon or lime juice
1	litre/quart cold water or seltzer (for sparkling lemonade)
	ice cubes
	thin lemon or lime slices
	fresh mint leaves (optional garnish)

Combine the cold water and sugar in a 2-quart (1.9L) saucepan. Bring to a boil over high heat, then reduce the heat to low and simmer until the sugar is dissolved. Remove from the heat and let cool. (This is called a "simple syrup", and can be prepared ahead in quantities and kept refrigerated. For one pound of lemons – 1 cup (250ml) juice – use 1 cup (250ml) simple syrup.)

Combine juice with cold simple syrup in a large pitcher. Add cold water or seltzer.

Serve in tall glasses over ice. Garnish with lemon slices and fresh mint if desired.

Nutritional information per serving:
Calories 80 (0% from fat) • carb. 21g • pro. 0g fat 0g • sat. fat 0g • chol. 0mg . sod. 5mg calc. 5mg • Vit. C 14mg (23% DV) • fiber 0g

CITRUS MINT ICED TEA

Perfect for a hot summer day.

Makes 2 quarts (1.9L)

- 3 cups (750ml) boiling water
- 4 English Breakfast tea bags
- 12 fresh mint leaves
- 1/2 -1 cup (125-250ml) sugar, to taste
- 1 cup (250ml) fresh orange juice
- 1 cup (250ml) fresh lemon juice
- 4 cups (1L) water

Pour boiling water over tea bags and mint; let steep 5 minutes. Remove and discard tea bags and mint leaves. Add sugar and stir until dissolved. Stir in juices and water. If not serving immediately, refrigerate until ready to serve. Serve over ice.

Nutritional information per serving:
Calories 65 (1% from fat) • carb. 17g • pro. 0g
fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg
calc. 6mg • Vit. C 19mg (32% DV) • fiber 0g

CLASSIC MARGARITA

Fresh lime juice makes an incomparable Margarita.

Makes 6 cups (1.5L) – enough for eight 6-ounce Margaritas

- 1-1/2 cups (375ml) cold water
- 1-1/2 cups (375ml) granulated sugar
- 2 cups (500ml) freshly squeezed lime juice
- 12 ounces (340ml) Tequila
- 2-1/2 ounces (70ml) orange liqueur (Triple Sec, Cointreau)
- lime wedges
- coarse salt
- crushed ice
- thin lime slices

Place water and sugar in a 2 quart (1.L) Cuisinart® saucepan. Place over medium high heat and cook undisturbed, to dissolve sugar, 10 to 12 minutes. Remove from heat and allow to cool. When completely cool, transfer to a large pitcher; stir in fresh lime juice. Add tequila and orange liqueur; stir to blend.

Rub the rims of Margarita glasses with lime wedges and dip in coarse salt if desired. Fill the glasses halfway with crushed ice. Add Margarita mixture to top of glass. Garnish with a thin slice of lime and enjoy.

Nutritional information per serving:
Calories 293 (0% from fat) • carb 46g • pro. 0g
fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg
calc. 7mg • Vit. C 18mg (30% DV) • fiber 0g

FIZZY ORANGE

Deliciously refreshing, this fizzy beverage is a great alternative to sugar-laden sodas for both children and adults.

Makes four 10-ounce (1-1/4 cup) servings

- 3 cups (750ml) fresh orange juice
- 2 cups (500ml) seltzer or club soda, chilled

Place orange juice in a 1-1/2 quart (1.4L) pitcher. Add seltzer/club soda and stir gently. Serve immediately over ice. May be garnished with a slice of orange and a mint leaf.

Nutritional information per serving:
Calories 84 (4% from fat) • carb. 19g • pro. 1g
fat 0g • sat. fat 0g • chol. 0mg • sod. 27mg
calc. 26mg • Vit. C 93mg (155% DV) • fiber 0g

FRESH CITRUS "VINAIGRETTE"

Fresh orange and lemon juices replace the vinegar in this refreshing dressing. Try it on greens, or use it to create a salad with cooked rice (try a mixture of brown and wild rices), diced vegetables and chopped toasted nuts.

Makes 7/8 cup (220ml)

- 1 teaspoon (5ml) orange zest, finely chopped
- 1 teaspoon (5ml) fresh thyme
- 6 tablespoons (90ml) fresh orange juice
- 2 tablespoons (30ml) fresh lemon juice
- 2 teaspoons (10ml) Dijon-style mustard
- pinch kosher salt
- 6 tablespoons (90ml) "light" olive oil

Place the zest, thyme, orange juice, lemon juice, and mustard in the work bowl of a Cuisinart® Mini-Prep® Food Processor. Process on Chop until blended, 10 seconds. With the machine running, add the oil through one of the small holes in the top. Process until completely emulsified.

Place the zest, thyme, orange juice, lemon juice, mustard, and salt in a small bowl. Whisk to blend. After mixture is blended, continue whisking and add the oil in a slow steady stream – continue whisking until the mixture is emulsified.

Nutritional information per serving
(1 tablespoon) (15ml):
Calories 56 (91% from fat) • carb. 1g • pro. 0g
fat 6g • sat. fat 1g • chol. 0mg • sod. 29mg
calc. 3mg • Vit. C 5mg (8% DV) • fiber 0g

PAN-SEARED SCALLOPS WITH TANGERINE SHALLOT SAUCE

Serve with freshly steamed snow peas and brown rice to complete the plate.

Makes 2 servings

- 1 pound (454g) sea scallops (Diver Scallops are best), tough muscle on side removed
- flour to lightly dust scallops
- 1/2 teaspoon (2.5ml) kosher salt
- 1/4 teaspoon (1ml) freshly ground black pepper
- 2 teaspoons (10ml) extra virgin olive oil
- 3/4 cup (190ml) dry white vermouth
- 3/4 cup (190ml) fresh tangerine juice
- 1 tablespoon (15ml) finely chopped shallot
- 2 tablespoons (30ml) heavy cream

Make sure scallops are completely dry. Lightly dust tops and bottoms of scallops with flour. Sprinkle with salt and pepper. Heat oil in a Cuisinart® 10-inch nonstick skillet over medium high heat. When hot, place scallops in a single layer in the skillet and cook over medium high heat for 2-3 minutes, until golden brown – do not turn or move. Turn scallops and cook for 2-3 minutes on the other side, until golden brown and just barely firm. Transfer scallops to a warm plate and cover loosely. – Do not overcook, scallops will continue to cook as they rest while sauce is prepared.

Wipe the pan clean with double thickness of paper towel. Add wine, juice and chopped shallot to the pan. Cook over medium high heat to reduce liquid by half. When liquid is reduced, stir in heavy cream. Stir and cook until thickened and smooth. Pour half the sauce on each of two warm plates and arrange reserved scallops on the sauce to serve.

Nutritional information per serving:
Calories 408 (27% from fat) • carb. 20g • pro 39g
fat 12g • sat. fat 4g • chol. 95mg • sod. 710mg
calc. 91mg • Vit. C 36mg (60%DV) • fiber 0g

PINK GRAPEFRUIT CAKE

Similar to a pound cake. After baking, fresh grapefruit syrup is poured over the warm cake, and when cool, cake is finished with a grapefruit glaze.

Makes 16 – 20 servings

- 3 cups (750ml) all-purpose flour
- 1/2 teaspoon (2.5ml) baking soda
- 1/2 teaspoon (2.5ml) salt
- Zest of 1 medium grapefruit, finely chopped
- 3 cups (750ml) granulated sugar, divided
- 1 cup (250ml) unsalted butter, cut in 1-inch pieces, at room temperature
- 6 large eggs
- 1 cup (250ml) plain non-fat or lowfat yogurt
- 1 teaspoon (5ml) almond extract
- 1/2 teaspoon (2.5ml) vanilla extract
- 3/4 cup (190ml) fresh pink grapefruit juice, divided
- 2 cups (500ml) powdered sugar

Preheat the oven to 350°F (175°C). Butter and flour a 10-inch tube or Bundt pan. Place the flour, baking soda and salt in a medium bowl and stir to blend; reserve.

Place the zest, 2-1/2 (625ml) cups of the granulated sugar, and the butter in a large bowl. Using a Cuisinart® Hand Mixer, mix the sugar, butter and zest on low speed for 30 seconds to combine. Mix, using medium speed until creamed and light – about 3-1/2 to 4 minutes. Scrape the bowl. Add the eggs, yogurt, and extracts; mix on low speed until well blended, about 1 minute. Scrape the bowl. Add the dry ingredients and mix on low speed for 30 seconds. Scrape the bowl and mix until completely blended, about 30 to 40 seconds. Transfer the batter to the prepared pan and spread evenly. Bake in the preheated 350° F (175°C) oven until a tester inserted in the center comes out clean, 65 to 75 minutes. While the cake is in the oven, prepare the syrup by combining 1/2 cup (125ml) of the grapefruit juice with the remaining 1/2 cup (125ml) of granulated sugar in a small saucepan. Cook over medium heat until the sugar is dissolved, 3 to 5 minutes; keep warm and reserve.

Cool cake in pan on a rack for 5 minutes, then turn out onto the rack; wash and dry the pan. Prick the top and sides of the cake with a cake tester and return it to the pan. Prick the bottom of the cake with the cake tester. Pour the warm grapefruit syrup slowly over the cake, allowing the cake to absorb the syrup. When the syrup has been absorbed, turn the cake out onto the rack to cool completely.

Combine the powdered sugar with the remaining grapefruit juice and stir until blended and smooth. Drizzle the pink grapefruit glaze over the cooled cake. Let rest 30 minutes before cutting.

Nutritional information per serving:
Calories 344 (28% from fat) • carb. 58g • pro 5g fat 11g • sat. fat 6g • chol. 89mg • sod. 116mg calc. 37mg • Vit. C 4mg (6%DV) • fiber 1g

LEMON PUDDING CAKES

This dessert magically becomes 2 layers – pudding topped with a sponge cake when baked.

Makes 8 servings.

Cooking spray

- 4 large egg whites
- 1/4 teaspoon (1ml) cream of tartar
- Zest of 1 lemon, finely chopped
- 1 cup (250ml) granulated sugar
- 2 tablespoons (30ml) unsalted butter, at room temperature
- 1/3 cup (80ml) freshly squeezed lemon juice
- 1-1/2 cups (375ml) whole milk
- 3 large egg yolks
- 4 tablespoons (60ml) all-purpose flour
- 1/8 teaspoon (0.5ml) salt
- powdered sugar

Preheat the oven to 350° F (175°C). Lightly coat eight 6-ounce ramekins with cooking spray.

Place the zest, 1/4 cup (60ml) of the sugar and the butter in a medium bowl. Using a Cuisinart® Hand Mixer, mix on low speed until blended. Add remaining sugar, lemon juice, egg yolks, and milk. Mix on low speed until combined, about 30 to 40 seconds. The mixture may look curdled – that is okay. In a clean bowl, beat the egg whites with clean beaters/whisk attachment until stiff but not dry. Gently fold the egg whites into the lemon mixture. Divide the mixture among the prepared ramekins. Place the ramekins in a shallow pan and add boiling water until it reaches halfway up the sides of the ramekins. Place the pan in the preheated 350°F (175°C) oven and bake for 45 minutes. Remove carefully from the hot water bath and place on a rack to cool.

May be served warm or cold. May be served in the ramekins or when chilled loosen the edges of the cake with a thin bladed knife and invert each portion onto dessert plates – the pudding will then be on top.

Nutritional analysis per serving:
Calories 207 (33% from fat) • carb. 30g • pro. 5g fat 8g • sat. fat 4g • chol. 98mg • sod. 103mg calc. 67mg • Vit. C 1mg (2% DV) • fiber 0g

TANGY CITRUS SORBET

Tangy Citrus Sorbet makes a refreshing ending to a rich meal.

Makes about 1 quart (1L).

- 2 tablespoons (30ml) tangerine/ tangelo zest, finely chopped
- 1 tablespoon (15ml) lemon zest, finely chopped
- 1-1/2 cups (375ml) granulated sugar
- 1/2 cup (125ml) water
- 2-1/4 cups (560ml) tangerine juice
- 1/2 cup (125ml) lemon juice

Combine sugar and water in a small saucepan over medium high heat; cook until sugar is dissolved. Allow to cool completely. Stir in zests and juices. Freeze in Cuisinart® Ice Cream-Frozen Yogurt and Sorbet Maker, 20 to 25 minutes.

Nutritional information per serving:
Calories 239 (1% from fat) • carb. 62g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 23mg • Vit. C 42mg (70% DV) • fiber 0g

WARRANTY

Three-Year Limited Warranty

This warranty supersedes all previous warranties on Cuisinart™ Citrus Juicers. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Citrus Juicer that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart™ Citrus Juicer will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of this product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your juicer should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606, or write to:

Cuisinart
156 Parkshore Drive
Brampton, Ontario L6T 5M1

To facilitate the speed and accuracy of your return, please enclose $10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Please pay by cheque or money order. Your Cuisinart™ Citrus Juicer has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Citrus Juicer accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Centre at 1-800-472-7606 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

*** Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Center at 1-800-472-7606 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.